



**EMPSON & CO.**  
*Experience Italy in a Wine glass*



## Soave Classico Le Rive DOC

Made from 100% Garganega. The wine ages in oak for eighteen months and then in bottle. Deep yellow with golden reflections; intense bouquet of tropical fruit (pineapple and grapefruit), candied citrus and sweet spices like ginger and cardamom; unmistakable mineral notes, fresh and elegant. Extraordinary finesse and depth on the palate, very persistent, with a flavorful, mineral finish.

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**Wine exported to:** Korea

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## Most recent awards

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## Winemaking and Aging

Grape Varieties:

100% Garganega

Fermentation container:

Big barrels

Length of alcoholic fermentation:	2 months
Type of yeast:	Selected in the Soave area
Fermentation temperature:	16-18 °C (60.8-64.4 °F)
Maceration technique:	None
Malolactic fermentation:	Yes
Fining agent:	Bentonite
Aging containers:	Big barrels, steel vats
Container size:	25 hl
Container age:	4 years
Type of oak:	French oak
Aging before bottling:	18 months
Aging in bottle:	6 months
Closure:	Natural cork



Vineyard name:	Rive
Vineyard location:	Soave Classico
Vineyard size:	2 ha
Soil composition:	Volcanic
Vine training:	Pergola veronese
Altitude:	300 meters (984 feet) above sea level
Yield:	80 q/ha
Exposure:	south

Age of vines:	75-80 years
Time of harvest:	Late October
First vintage of this wine:	1992
Total yearly production (in bottles):	7,000 bottles



## Tasting Notes and Food Pairings

Tasting notes:	Intense, luminous gold color preludes a fascinating bouquet, fresh aromas of exotic fruit, sweet apricot nuances, black cherry, candied orange rinds, dates, vanilla and mineral notes; exquisitely intense on the palate, with full body, lush flavors, silky texture
Serving temperature:	Best served at 13-14 °C (55.4-57.2 °F)
Aging potential:	10 + years
Alcohol:	Alc. cont. 13.70% by vol.; total acidity 6.50 grams per liter; pH 3.40; dry extract 22.5 grams per liter.
Winemaker:	Valentina Tessari